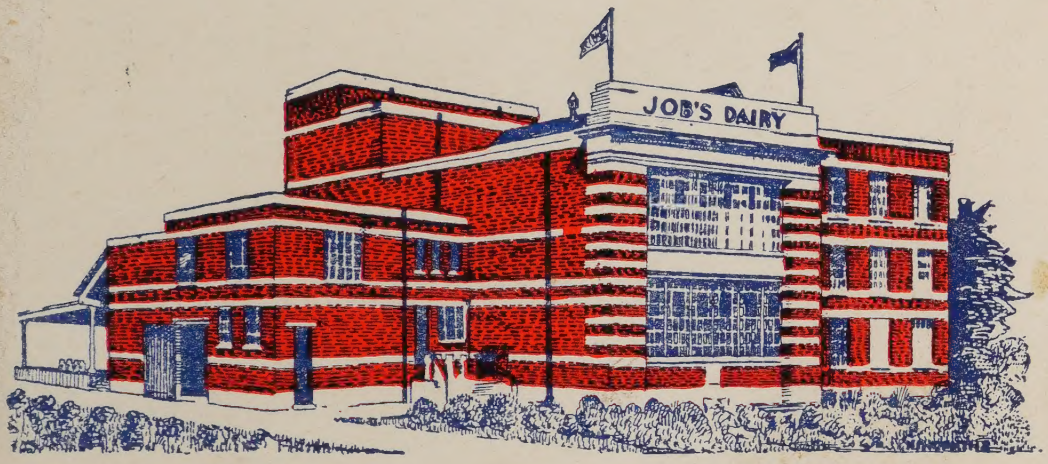

JOB'S DAIRY

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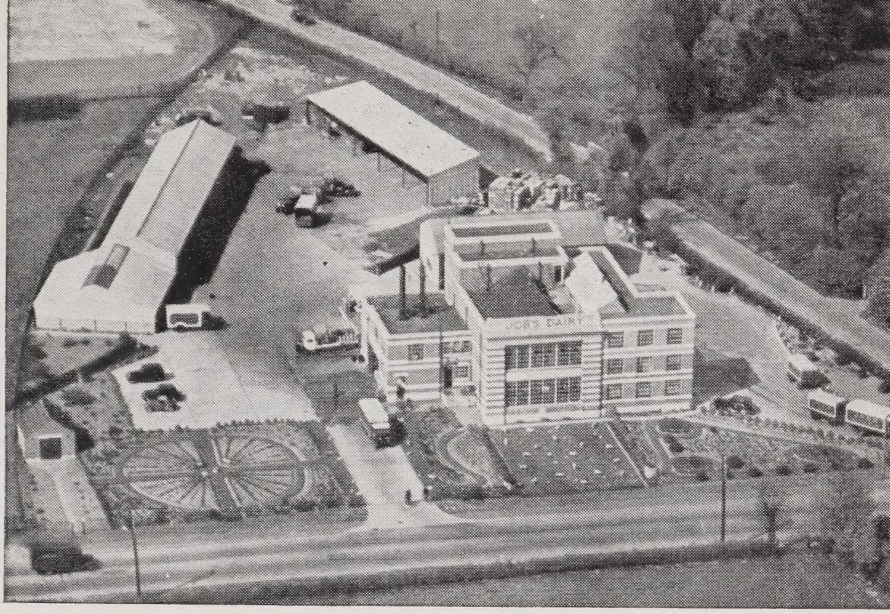
Our Family History.

ONE hundred and nineteen years ago, in 1819, William Porter started at Teddington the dairy which is known to-day as Job's Dairy. Later, Mrs. E. J. Roberts who had been farming in Gloucestershire, took charge, but in 1897 her husband died and the business changed hands.

In 1906, the dairy was bought back by Mr. H. A. Job, Mrs. Roberts' second husband, and it was renamed H. A. Job.

In 1919, control passed to H. A. Roberts, son of Mrs. Job. He was joined in 1929 by his eldest son, D. H. Roberts, who had just completed a tour of dairies all over the world, and he assisted in the plans and policy of the dairy at Hanworth, which was opened two years later. In 1934, his younger son, A. L. Roberts, who had also spent many months abroad studying dairy farming and processing, came into the business, and in 1936 he took control of the dairy at Hanworth.

Under the direction of father and sons, Job's Dairy has progressed rapidly, and attained a reputation for clean and safe milk.



The Dairy—Yesterday & To-day.

UNTIL 1908, cows were kept by Job's at the dairy at Teddington; after then, for some years at Udney Park Farm; but to-day milk is supplied by 154 farms.

Pasteurisation was introduced by Mrs. Job in 1912, and the plant with certain improvements worked at Teddington until 1930. At that date the dairy at Hanworth, specially designed to process milk under modern, safe and hygienic conditions, commenced to operate. Since then, additional pasteurising and bottle-washing machinery has been installed, *and now nearly 10,000 gallons of milk are processed daily.*

Laboratory control, the hall-mark of the success of Job's Better Milk, commenced in 1928 with the inauguration of the farmers' bonus scheme for clean milk production.

This work has naturally increased with the rapid growth of the business. In October 1937 therefore, an improved and extensive laboratory was opened, where tests are carried out with speed and accuracy.

This department, which started in a simple way at Teddington, to-day guides and controls the entire work at the Hanworth Dairy.

Northamptonshire
Banbury
Brackley
Oxfordshire
Bicester
Buckinghan
Aylesbur
Oxford
Wheatley
Thame
Berkshire
Wantage
Buckinghamshire
Amershar
Marlborough
High Wycombe
Calne
Pangbourne
Henley
Windsor
Reading
Newbury
Wokingham
Devizes
Basingstoke
JOBS DAIRY
Hampshire
Middlesex
Alton
Surrey
Petersfield
Where JOB'S Milk
Comes From

Farmer and Stockbreeder

Selected Farms.

PASTEURISATION will make clean milk safe, but cannot make dirty milk clean, therefore Job's Dairy take precautions to accept only milk that is cleanly produced on the farm.

Before contracting for the supply of milk from new farmers, the farms are inspected and any available credentials for clean milk production are carefully considered.

A high standard of clean milk production is then maintained by laboratory control and the advisory visits of our bacteriologist to the farms. Improvements in methods are frequently made, and a keen interest is taken by all.

Not only are Job's farmers on the roll of Accredited Milk Producers, but they supply milk of a bacteriological standard far above that required for this qualification. In addition, a large proportion have won prizes in the County Clean Milk Competitions, while a good number hold the Ministry of Health licence to produce Tuberculin Tested Milk.

Clean Milk Competition.

KEENNESS to produce milk of the highest standard has been stimulated by bonus payments and prizes offered in our clean milk competition.

Job's Dairy were the pioneers in southern England in starting this scheme. Farmers reaching a certain standard shown by the results of our laboratory tests received from a farthing to a penny extra for their milk, according to the standard reached.

During the ten years of operating, the competition has been altered and improved, each time raising the standard, and now Job's farmers receive, in addition to the Milk Marketing Board bonus, our own prizes for clean and rich milk.

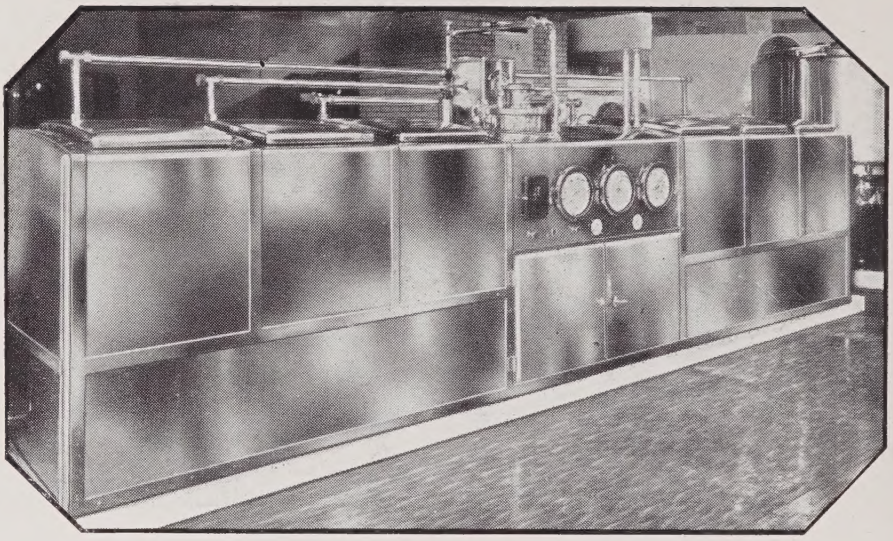
The laboratory control and competitive spirit have encouraged the attainment of a progressive standard, evidenced by the quality and cleanliness of Job's Better Milk to-day.

Laboratory Control.

MILK is collected from the farm by our own lorries, and travels to the dairy in sealed ten-gallon churns. On arrival, samples are taken and are tested for bacterial content, fat and solids-not-fat. Milk from each farm is tested regularly and a report sent to the farmer every month. Thus we are able to control the milk at the dairy and the working conditions on the farm.

By swab tests of empty bottles, churns, and the processing plant, the cleanliness of milk vessels is watched. Pasteurisation and bottling is further controlled by frequent milk tests taken from the plant throughout each day.

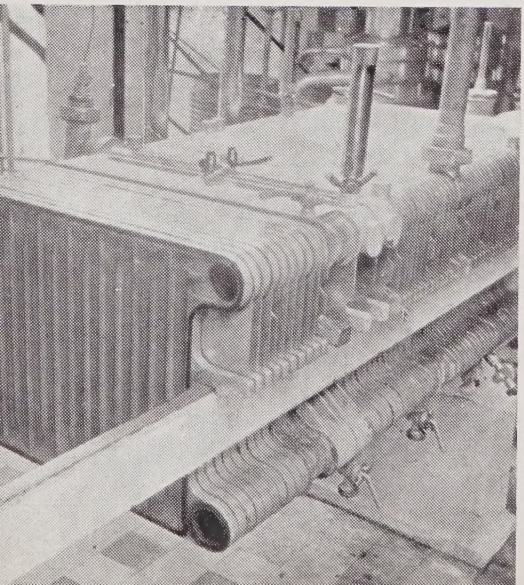
From the results of these tests and general inspection, efficiency amongst dairy workers is encouraged by bonus payments to those maintaining a high standard.



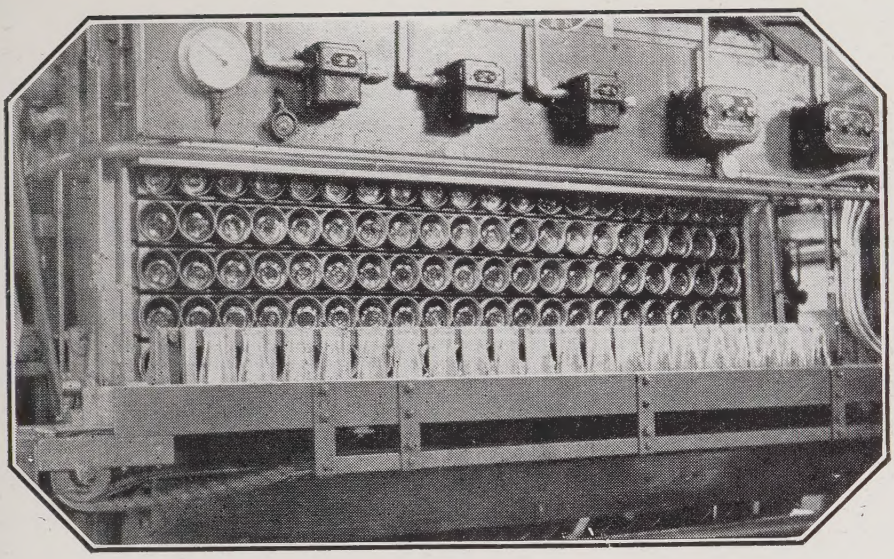
Pasteurisation of Milk.

SAFE milk is the birthright of every living person. We therefore spare no time, thought or money in maintaining up-to-date and effective pasteurisation of our milk supply.

Pasteurisation is done by the Holder Method, the milk being heated to 145°F. in an A.P.V. heat exchange and then held at that temperature for half an hour in holder vats. The milk is thus made safe from any injurious germs previously outside our control. After heating, the milk is quickly cooled to 40°F. and passes to the bottling department.



The whole process is supervised by the Ministry of Health; the dairy workers are specially trained for their job, and the laboratory staff work in close touch with the National Institute for Research in Dairying.

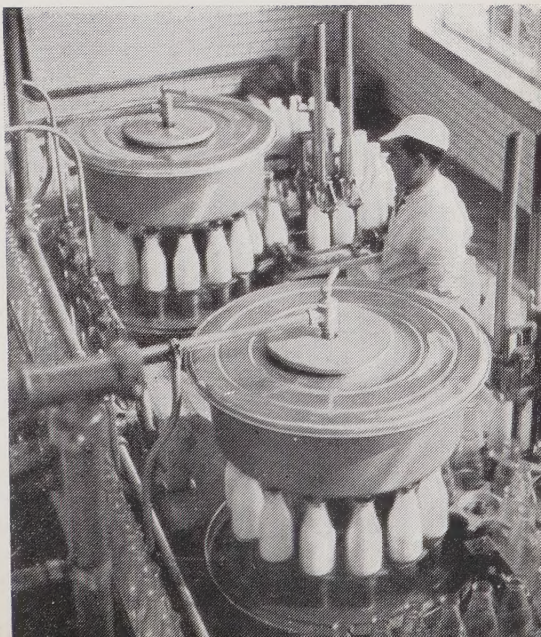


Clean Sterile Bottles.

MILK bottles returned from our customers are despatched immediately to the dairy and subjected to stringent cleansing.

These dirty bottles are placed in a giant washing machine, the first of its kind to be installed in an English dairy. Here they are soaked, brushed, sprayed and sterilized with hot detergent solution.

Bottles are nearly half an hour in this machine and pass out clear, sterile and sparkling; as hygienic as scientific methods can ensure.



After sterilizing, they pass by conveyors to the bottling department, where they are automatically filled with pasteurised milk and capped by machine.

Job's Better Milk thus passes through processing untouched by hand and free from atmospheric contamination.

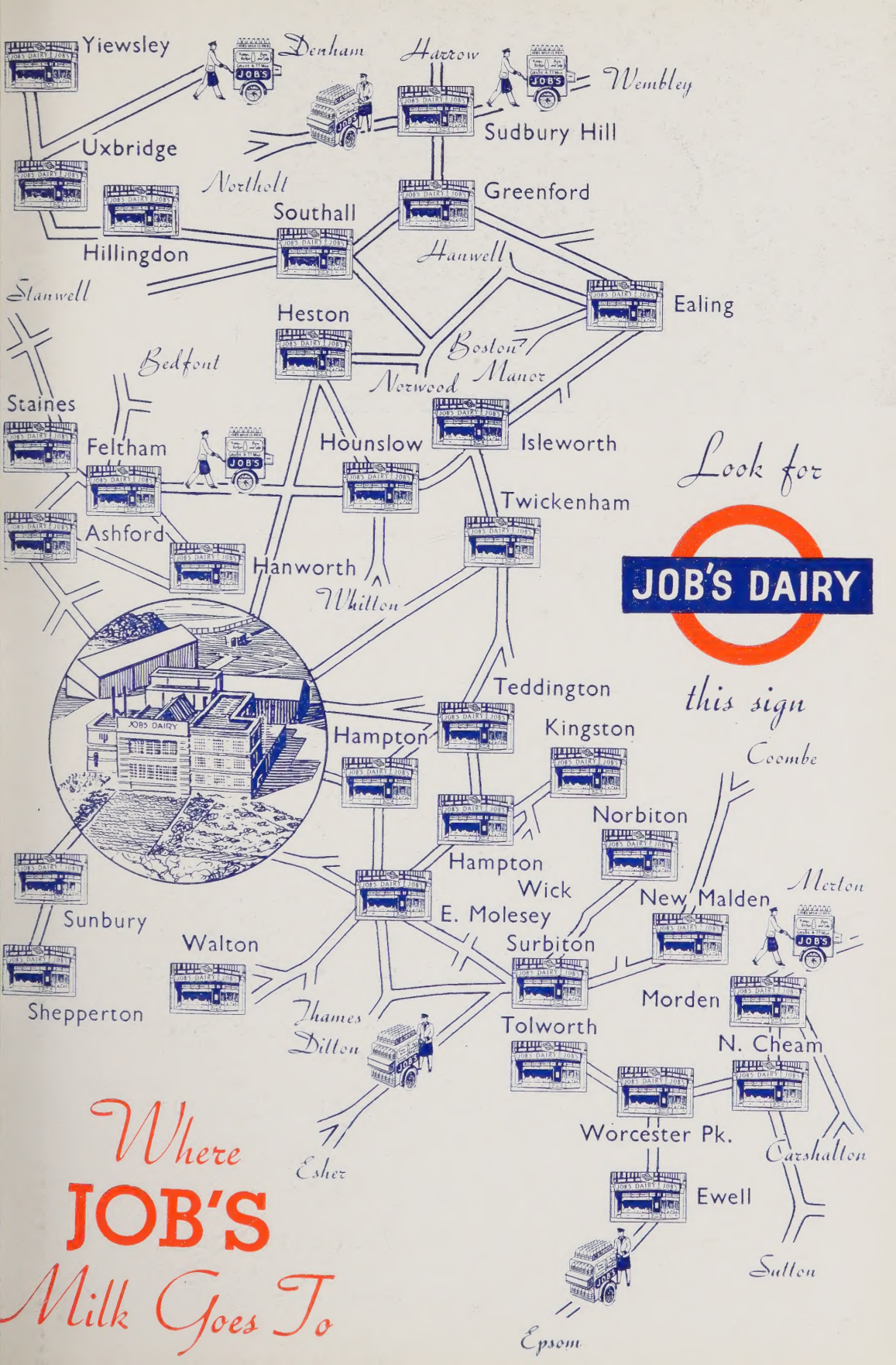
Our Happy Family.

"BE HAPPY" is the motto by which Job's Dairy has lived and served for over 100 years.

Every member, from the youngest lad to the oldest worker of many years' service, feels he has joined a happy family. More especially, our sales staff which now numbers nearly 400, and who are constantly in personal contact with the Directors of the family. Nobody is forgotten, but each is given advice and encouragement for his own and his customers' welfare.

Everyone's job is important because we are handling most valuable foods, and we realize that it is our duty to see that the public get these foods in perfect condition.

We believe HAPPINESS and EFFICIENCY are linked with QUALITY and SERVICE by human interest and personal supervision.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Feltham
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Isleworth
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Twickenham
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Tolworth
N. Cheam
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Esher
Ewell
Sutton
Epsom
Where
JOB'S
Milk Goes To

DAIRY PRODUCTS WE SELL.

Job's Better Milks.

TUBERCULIN TESTED (Certified). Produced and bottled on the farm, under licence issued by the Ministry of Health.

TUBERCULIN TESTED. Produced and bottled under licence issued by the Ministry of Health.

PASTEURISED. Processed and bottled under licence issued by the Ministry of Health.

JOB'S BETTER CREAM (*in cartons*). Thick rich cream containing 50% butter-fat. Pasteurised at our Creamery. (*Suitable for whipping.*)

JOB'S HOUSEHOLD CREAM (*in cartons*). A thinner cream containing 25% butter-fat. Pasteurised and homogenized at our Creamery. (*Unsuitable for whipping.*)

JOB'S NEW LAID EGGS (*in ½-doz. cartons*). Specially selected, and graded by National Mark.

JOB'S DAIRY BUTTER. Salt and Fresh, packed in ½-lbs.

Job's Milk and Cream are tested daily by our Laboratory Staff.

H. A. JOB Ltd.

SUNBURY ROAD, HANWORTH, Middlesex.

Telephone
FELTHAM 2261-3

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Please deliver to my address on .....

★*First Delivery Second Delivery*

Pasteurised Milk ..... *pints* ..... *quarts*

Tuberculin Tested Milk ..... *pints*

Butter ..... *lbs.* *Cream* ..... *Eggs* ..... *doz.*

Name .....

Address .....

.....

★*Delete any words not required*

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